

MISS WONG

黄小姐

IMPERIAL CUISINE

Chinese imperial cuisine is derived from a variety of cooking styles which varied from dynasty to dynasty within different regions in China.

Every dynasty had its own distinguishing feature and Miss Wong chose to present to you "The Peking Duck" on this Imperial Journey.

APPETIZERS

前菜精选

Chinese Wood Ear Mushroom & Cucumber Salad (VE)

Coriander, onion, glass noodles, vinegar, sesame oil, soy sauce

黑木耳拌黄瓜

Szechuan Spicy Icy Jelly (Spicy) (VE/N)

Cashew nuts, chili oil, aged vinegar, coriander, chives

麻辣凉粉

SOUPS

汤

Hot & Sour Seafood Soup (Spicy) (SF/D/G)

Wood ear mushroom, shrimp, tofu, egg, vegetable spring roll

海鲜酸辣汤配春卷

DIM SUM

点心

Assorted Dumplings (G/SF)

蒸饺拼盘

CHINESE BARBECUE

明火烧味

Crispy Peking Duck (G)

Pancakes & baby cucumber (whole/half)

北京酥不腻烤鸭(整只/半只)

Chinese Style Roast Lamb (Spicy)

Cumin, chili powder, lemon, onion & mango salsa

烤羊肉串

SELECTION OF HOT DISHES

精选中国热菜

Stir-Fried Wagyu Beef

Miss Wong Style

Black pepper, snow peas, eryngii mushroom, capsicum

黑椒鲍菇荷兰豆炒牛肉

Wok Fried Lamb

Leek, wood ear mushroom & soy sauce

京葱木耳爆羊肉

Braised Canadian Lobster & Crispy Noodle (SF/G)

Deep fried egg noodles

龙虾脆面

Stir-Fried Pok Chow & Mushrooms in Oyster Sauce (VE/G)

蚝油香菇炒青菜

Stir-Fried Broccolini (VE)

Garlic

蒜蓉西兰花

Wok Fried Egg Rice & Vegetable (V/D)

Green pea, carrot, shitake mushroom

鸡蛋炒饭

SWEETS

甜品

Mango Sago Cream (D)

Sago, grapefruit, mango

杨枝甘露

Jasmin Tea Lychee Mousse Cake (D)

茉莉花茶慕斯蛋糕

Seasonal Fruit Platter

Rambutan, lychee, mangosteen, mango

时令水果拼盘

QAR 550 / person



*G Gluten / N Nuts / D Dairy /
V Vegetarian / VE Vegan / SF Seafood
For any other dietary requirements or allergies
kindly do consult our team*

THE IMPERIAL JOURNEY

NON ALCOHOLIC PAIRING | QAR 120

Cup Of Wonder

Rice wine vinegar, sweetened & spiced oolong tea, ginger ale

Miss Wong offers you a refreshing glimpse into the past where Emperor Shennong lived 5,000 years ago. One could say that Tea was born through his love for fragrant and refreshing drinks and the Cup of Wonder was created by Miss Wong in his memory.

The Fortune Teller

Almond milk, condensed milk, espresso, vanilla syrup, rose essence

Miss Wong's Fortune Teller offers you a gift of Words of Wisdom from her secret books of travel.

Dragons' gift

Pear, mint, mandarin, passion fruit puree, apple juice

Reach heights of nobility with the Dragon Huanglong, which offers you a gift of wisdom, luck and good fortune.

Miss Wong Yàoshuǐ

Goji grenadine, lime juice, secret salt & pepper syrup, iced flowering jasmine & lily tea, rice wine vinegar

A signature mocktail inspired by Miss Wong's fascination for exquisite drinks. Yàoshuǐ is a secrete Chinese potion that revitalises your taste buds

THE IMPERIAL BEVERAGE JOURNEY

ALCOHOLIC PAIRING | QAR 200

Clouds Above

Mandarin vodka, Triple sec, ginger infused lychee juice, coconut & rose infused orgeat, egg white

Miss Wong invites you to lay back and admire the kites invented by Chinese Philosophers over 2,000 years ago while sipping on our signature cocktail "Clouds Above."

Dr Loosen Riesling (White Wine)

Through her journey to Germany, Miss Wong found her love for the soft floral and citrus notes presented to her by the Loosen Brothers Riesling.

La Linda Malbec (Red Wine)

Miss Wong also found a rare complex rich and fruity wine, Malbec, which warmed her spirit and enriched her thoughts.

Brown Brothers Orange Muscat & Flora (Dessert Wine)

On her way home, Miss Wong met a traveller from Australia, who offered her a new sweet treat that added a memorable experience of imperial quality to her journey.

